

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application: Any deletion of subject matter in the claims and/or cancellation of claims is effected without prejudice.

LISTING OF CLAIMS:

1.-29. (Cancelled)

30. (Currently Amended) A process for the production of a fat composition suitable as non-tempering confectionery fat or as bakery fat, ~~characterised in that~~ which comprises subjecting to catalytic hydrogenation a starting fat composition to obtain a first fat having a trans fatty acid content of less than 15 wt. % and an increase of C18-0 of less than 1 wt. %, said first fat being incorporated in the fat composition; wherein said starting fat composition containing contains palm oil or a palm oil fraction and ~~having~~ has the following composition

(a) a glyceride composition with

- a S₂U content between 47 and 75 wt. %,
- a SU₂ + U₃ content < 40 wt. %,
- a S₃ content between 1 and 15 wt. %,
- a diglyceride content of 3 to 12 wt. %,

the glyceride contents being expressed as wt. % with respect to the total amount of di- and triglycerides in which S means a saturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms and U means unsaturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms; and

(b) a total content of unsaturated fatty acids of less than 55 wt. %[[,]]

~~is subjected to a catalytic hydrogenation so as to obtain a first fat with a trans fatty acid content less than 15 wt. % and an increase of C18-0 of less than 1 wt. %, and in that the first fat is incorporated in the fat composition.~~

31. (Previously Presented) The process of claim 30, wherein the total content of unsaturated fatty acids is less than 50 wt. %.

32. (Previously Presented) The process of claim 30, wherein the total content of unsaturated fatty acids is less than 48 wt. %.

33. (Previously Presented) The process of claim 30, wherein said fat composition is subjected to a catalytic hydrogenation so as to obtain a first fat with a trans fatty acid content of less than 10 wt. %.

34. (Previously Presented) The process of claim 30, wherein said fat composition is subjected to a catalytic hydrogenation so as to obtain a first fat with a trans fatty acid content of less than 5 wt. %.

35. (Previously Presented) The process of claim 30, wherein said fat composition is subjected to a catalytic hydrogenation so as to obtain an increase of C18-0 of less than 0.7 wt. %.

36. (Previously Presented) The process of claim 30, wherein said fat composition is subjected to a catalytic hydrogenation so as to obtain an increase of C18-0 of less than 0.4 wt. %.

37. (Previously Presented) The process of claim 30, characterised in that the starting fat composition has a glyceride composition with

- (a) a S₂U content between 50-70 wt. %,
- (b) a SU₂ + U₃ content between 15- 35 wt. %, and
- (c) a S₃ content of between 1.5 and 12 wt. %,.

38. (Previously Presented) The process of claim 37, wherein the S₂U content is between 53-65 wt. %.

39. (Previously Presented) The process of claim 37, wherein the SU₂ + U₃ content is between 20-32 wt. %.

40. (Previously Presented) The process of claim 37, wherein the S₃ content is between 2 and 10 wt. %.

41. (Previously Presented) The process of claim 40, wherein the S₃ content is between 2.5-7 wt. %.

42. (Previously Presented) The process of claim 30, characterised in that the starting fat composition contains a palm oil fraction obtained through fractionation of palm oil or a fraction thereof, the fractionation being either a dry fractionation or detergent fractionation.

43. (Currently Amended) The process of claim 30 characterised in that the hydrogenation ~~reaction~~ is continued until a fat composition is obtained with a difference in iodine value before and after hydrogenation of less than 10, ~~preferably less than 5~~.

44. (Previously Presented) The process of claim 43, wherein the difference in iodine value before and after hydrogenation is less than 5.

45. (Previously Presented) The process of claim 30, characterised in that the hydrogenation reaction is carried out in the presence of a non trans specific Ni-containing hydrogenation catalyst.

46. (Previously Presented) The process of claim 30, characterised in that the hydrogenation reaction is carried out at a temperature ranging between 160-225°C.

47. (Previously Presented) The process of claim 30, characterised in that 1-100 wt% of the first fat is mixed with 99-0% of a second fat and in that the mixture is incorporated in the fat composition, the second fat having a trans fatty acid content of less than 10 wt. %.

48. (Previously Presented) The process of claim 47, wherein the second fat has a trans fatty acid content of less than 5 wt. %.

49. (Previously Presented) The process as claimed in claim 47, characterised in that as the second fat use is made of a non-hydrogenated fat.

50. (Previously Presented) The process as claimed in claim 47, characterised in that the second fat has an SFC at 30°C of less than 7% and at 35°C of less than 4%.

51. (Previously Presented) The process of claim 47, characterised in that as a second fat use is made of a palm fraction or a liquid oil.

52. (Previously Presented) The process as claimed in claim 47, characterised in that as the second fat use is made of a palm fraction having an iodine value above 40.

53. (Previously Presented) The process as claimed in claim 47, characterised in that as the second fat use is made of a palm fraction having an iodine value above 45.

54. (Previously Presented) The process as claimed in claim 47, characterised in that as the second fat use is made of a palm fraction having an iodine value above 50.

55. (Currently Amended) A non-temper fat composition obtained with the process of claim 30, ~~characterised in wherein~~ that the fat composition resulting from the catalytic hydrogenation of the starting fat composition has a difference in SFC solid fat content at 20°C versus 35°C of more than 35%, the SFC solid fat content being measured according to IUPAC method 2.150 a.

56. (Currently Amended) The fat composition of claim 55, wherein the fat composition has a difference in SFC solid fat content at 20°C versus 35°C of more than 40%.

57. (Currently Amended) The fat composition as claimed in claim 55, characterised in that the fat composition has a crystallisation time at 15°C of less than 15' to reach 50% of its SFC solid fat content measured at 15°C.

58. (Cancelled)

59. (Previously Presented) The fat composition as claimed in claim 55, characterised in that the composition contains 1-100 wt% of the first fat and 99-0% of a second fat, the second fat having a trans fatty acid content of less than 10 wt. %.

60. (Previously Presented) The fat composition as claimed in claim 59, wherein the second fat has a trans fatty acid content of less than 5 wt. %.

61. (Previously Presented) The fat composition as claimed in claim 59, characterised in that the second fat is a non-hydrogenated fat.

62. (Previously Presented) The fat composition as claimed in claim 59, characterised in that the second fat has an SFC at 30°C of less than 7% and at 35°C of less than 4%.

63. (Previously Presented) The fat composition as claimed in claim 59, characterised in that the second fat is a palm fraction or a liquid oil.

64. (Previously Presented) The fat composition as claimed in claim 59, characterised in that the second fat is a palm fraction with an iodine value above 40.

65. (Previously Presented) The fat composition as claimed in claim 59, characterised in that the second fat is a palm fraction with an iodine value above 45.

66. (Previously Presented) The fat composition as claimed in claim 59, characterised in that the second fat is a palm fraction with an iodine value above 50.

67. (Previously Presented) A confectionery product containing the fat composition obtained with the process of claim 30.

68. (Previously Presented) The confectionery product as claimed in claim 67, characterised in that the confectionery product is selected from the group consisting of a filling and a cream.

69. (Previously Presented) The confectionery product as claimed in claim 67, characterised in that the confectionery product is a caramel.

70. (Previously Presented) A water-in-oil emulsion containing 20-85% of fat, characterised in that the fat contains an amount of the fat composition obtainable with the process of claim 30.

71. (Previously Presented) A bakery dough containing an amount of a fat composition obtainable with the process of claim 30.

72. (Previously Presented) A baked product obtained by baking a dough containing a fat composition obtainable with the process of claim 30.

73. (Previously Presented) A confectionery coating fat containing a fat composition obtained with the process of claim 30.

74. (Previously Presented) The confectionery coating fat according to claim 73, characterised in that the coating fat contains minimum 15 wt % and maximum 100 wt. % of the fat composition.

75. (Previously Presented) The confectionery of claim 74 wherein the coating fat contains a minimum of more than 20 wt % and a maximum of less than 85 wt. % of the fat composition.

76 (Previously Presented) The confectionery of claim 75 wherein the coating fat contains a maximum of less than 75 wt. % of the fat composition.

77. (Previously Presented) The confectionery coating fat as claimed in claim 74, characterised in that the coating fat comprises an amount of an additional fat having a solid fat content at 20°C of at least 50%.

78. (Previously Presented) The confectionery coating fat as claimed in claim 77, wherein the additional fat has a solid fat content at 20°C of at least 60%.

79. (Previously Presented) The confectionery coating fat as claimed in claim 77, characterised in that the coating fat comprises an amount of an additional fat obtained through hydrogenation, fractionation or interesterification, or a combination thereof, the additional fat being a non-lauric fat.

80. (Previously Presented) A confectionery coating or tablet containing the confectionery coating fat claimed in claim 73.

81. (Previously Presented) A hard centre confectionery fat, containing the fat composition obtained with the process of claim 30.

82. (Previously Presented) The hard centre confectionery fat, as claimed in claim 81, characterised in that the fat contains an amount of trans fatty acids which is less than 25 wt. % with respect to the total amount of glycerides present in the fat.

83. (Previously Presented) The hard centre confectionery fat, as claimed in claim 82, wherein the fat contains an amount of trans fatty acids which is less than 15 wt. % with respect to the total amount of glycerides present in the fat.

84. (Previously Presented) The hard confectionery fat, as claimed in claim 82, wherein the fat contains an amount of trans fatty acids which is less than 10 wt. % with respect to the total amount of glycerides present in the fat.

85. (Previously Presented) A confectionery hard centre containing the confectionery fat according to claim 81.

86. (New) The process of Claim 43 characterised in that the difference in iodine value before and after hydrogenation is less than 5.